



# CASA FERREIRINHA

EM CADA VINHO UMA HISTÓRIA.



## CASA FERREIRINHA RESERVA ESPECIAL RED 2009

**TYPE:** Still **CATEGORY:** Reserve **COLOUR:** Red

**DESIGNATION OF ORIGIN:** DOC Douro **REGION:** Douro

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

This Special Reserve is a magnificent red wine from the Douro; a classic wine, both rich and complex, showcasing a charisma and maturity that many Douro wines can only aspire to achieve.

### TASTING NOTES

A deep ruby colour. An aroma of excellent intensity and complexity with notes of red and black fruit, resin, cedar and tobacco box, as well as floral hints, a touch of minerality, spicy tones of black pepper and clove, and a well-integrated component of high-quality wood. Explosive on the palate, this wine has tannins of excellent quality, a well-integrated acidity, prominent elements of red and black fruit and black pepper, and hints of cocoa courtesy of a good maturation. It has a long and very elegant finish.

### HARVEST YEAR

2009 was a dry year, with plants subject to low hydric levels and generally mild temperatures. Summer was extremely hot and dry, principally during August, which led to the rapid onset of maturation. The harvest was brought forward to ensure a balanced maturation, and the resulting wines were of excellent colour and great harmony, with very good aromatic intensity and intense tannins of superior quality.

**WINEMAKER:** Luis Sottomayor

**VARIETIES:** 45% Touriga Franca, 30% Touriga Nacional, 15% Tinta Roriz, 10% Tinto Cão

### WINEMAKING

Vinified at the Quinta da Leda winery from grapes selected from the estate's own plots, and those from adjacent vineyards located at higher altitude. These grapes were vinified separately, by grape variety, or in batches selected at the vineyard. After soft-crushing and full destemming, the grapes were transferred to stainless steel tanks or robotic treadmills, where long maceration and alcoholic fermentation allowed the inherent qualities of the grape skins to be transferred smoothly to the wine.

### MATURATION

After alcoholic fermentation, this wine was transferred to Vila Nova de Gaia, where it matured for 18 months in new French oak barrels. During this maturation period, numerous tests and analysis were carried out to monitor its evolution. In order to preserve the highest possible quality, this wine only underwent light fining prior to bottling. As it was not subject to cold stabilisation treatment, a natural deposit may form as the wine ages.

### STORE

The bottle should be stored horizontally in a dry, cool place, away from light. Although it can be consumed immediately, it is envisaged that this wine will reach its peak between its 10th to 15th year. If stored properly, it will maintain its quality for around 20-25 years.

### SERVE

Over the years, it is natural for sediment to form in the bottle and, to appreciate it at its best, it should be opened with care and decanted. It is a wine that surprises and will benefit from being opened a little prior to consumption. Serve at between 16°C-18°C.

### ENJOY:

With its elegant and complex profile, this wine pairs wonderfully with red meats, game and cheese.

### TECHNICAL DETAILS

Alcohol: 14,5% | Total Acidity: 5,8 g/L (tartaric acid) | Sugar: 2,8 g/L | pH: 3,6

### NUTRITIONAL INFORMATION

Alcohol: 11.5g/100mL | Sugar: 0.3g/100mL | Energetic value: 89kcal (371 kJ)/100mL | Suitable for Vegans: Yes | Suitable for Vegetarians: Yes | Gluten-Free

### RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.



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